

Chocolate-Covered Caramelized Matzoh Crunch

-- a real hit at CFS's 2011 Passover Dessert Contest --

Fabulous ... tastes even better the day-after it was made! And it's no longer sticky!!!

Quick & Easy!!!

INGREDIENTS:

- 4 to 6 sheets salted or unsalted matzohs
- 1 cup (230g) unsalted or salted butter, (may use nondairy margarine) cut into chunks
- 1 cup (215g) firmly-packed light brown sugar
- big pinch of sea salt (if using salted matzohs & salted butter don't add salt)
- 1/2 tsp vanilla extract
- 1 cup (160g) semisweet chocolate chips (or chopped **bittersweet** or semisweet chocolate) (Rhonda doubled)
- 1 cup (80g) toasted sliced almonds (optional)



INSTRUCTIONS:

1. Preheat the oven to 375F (190C).
2. Line a rimmed baking sheet (approximately 11 x 17", 28 x 42cm) completely with foil or parchment, making sure it goes up and over the edges – this will make clean-up easier. (May cover the foil with a sheet of parchment paper.)
3. Line the bottom of the sheet with matzoh, *breaking extra pieces as necessary to fill in any spaces.*
4. In a 3-4 quart (3-4l) heavy duty saucepan, melt the butter and brown sugar together over medium heat, stirring constantly, until the butter is melted & mixture begins to boil. Boil for 3 minutes, stirring constantly.
5. Remove from heat, add salt (if using) and vanilla, and pour over matzoh, spreading with a heatproof (silicone) spatula. (*Note, lightly cover matzoh or it'll be extra-sticky after baking.*)
6. Reduce the heat to 350F (175C) degrees. Bake for 15 minutes.
As it bakes, it will bubble up. Check to ensure it's not burning. If spots appear to be burning, remove from oven and reduce the heat to 325F (160C), then return back to oven.
7. Remove from oven and immediately sprinkle with chocolate chips.
8. Let stand 5 minutes.
9. Then spread chocolate chips with spatula.
10. If you wish, sprinkle with toasted almonds (or another favorite nut, toasted and coarsely-chopped), a sprinkle of flaky sea salt, or roasted cocoa nibs.
11. **Allow to cool completely.** Then, break into small one or two-bite pieces.
12. Store in ziplock / airtight container. *They are extra delish & not sticky after being in fridge overnight.*
13. It should keep well for about one week.

HINT: store in fridge: matzoh crunch becomes less sticky as it hardens in fridge.

Enjoy!!!

Bonnie (2011) & Les'a & Zoe (2025)



matzo munchie

A plain Passover staple can be turned into a sweet treat by coating it with chocolate, nuts, and dried fruit. For 11 pieces of matzos (about one box), you'll need 11 ounces each of white and dark chocolate, $\frac{3}{4}$ cup finely chopped toasted nuts, and $1\frac{1}{2}$ cups chopped dried fruit or crystallized ginger. Brush 1 side of each piece of matzo with melted white or dark chocolate; drizzle remaining dark chocolate over white-chocolate-coated matzo and vice versa. Sprinkle with fruit and nuts. Refrigerate until chocolate is set, 15 minutes. Break bark into pieces. Serve immediately, or store in the refrigerator for up to a week.